

Roquefort Stuffed Mushrooms

1 pound large mushrooms
2 Tbs butter
6 Tbs bread crumbs
1 tsp oregano
1/4 tsp garlic salt
1/2 cup roquefort (or bleu) cheese

wash and stem mushrooms - brush bottoms with melted butter and broil 3 inches from heating elements for 3ish minutes - put on rack to drain while you whirl the last 4 ingredients together, and stuff the mixture into the caps.
Broil for 3 more minutes or until browned.